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Real California Cow's Milk Cheeses Bring Home 57 Awards at California State Fair Cheese Competition

TRACY, Calif. –April 17, 2025 – Cow's milk cheese and dairy processors that use the Real California Milk seal brought home 57 awards during the 2025 annual California State Fair Cheese Competition.

Out of 113 entries Real California cow's milk cheeses earned 57 awards - 1 Best of Show, 4 Best of California, 13 Double Gold, 11 Gold, 16 Silver, and 12 Bronze awards in this year's judging. Highlights from these wins include:

- Marin French Cheese Company, Petaluma – 12 awards, Golden Gate (Best of Show, Best of California, Double Gold), Petite Breakfast (Gold) Petite Jalapeño (Gold), Camembert (Gold), Petite Camembert (Silver), Petite Garlic & Pepper (Silver), Petite Truffle (Silver), Petite Crème (Silver), Prospector (Silver), and Triple Crème Brie (Bronze).
- Point Reyes Farmstead Cheese Co., Pt. Reyes – 10 awards, Point Reyes Gouda (Best of California, Double Gold), Point Reyes Quinta (Double Gold), Point Reyes Bay Blue (Double Gold), Point Reyes TomaRashi (Double Gold), Point Reyes TomaProvence (Double Gold), Point Reyes Original Blue (Gold), Point Reyes Truffle Brie (Gold), Point Reyes TomaTruffle (Silver), and Point Reyes Toma (Silver).
- Nicasio Valley Cheese Co., Nicasio – 11 awards, Nicasio Reserve (Double Gold), Foggy Morning with Jalapeño (Gold), Formagella (Gold), Foggy Morning with Garlic and Basil (Silver), Locarno Wheel (Silver), Tomino (Silver), Nicasio Square (Silver), Halleck Creek (Silver), Loma Alta (Silver), San Geronimo (Bronze), and Locarno Rounds (Bronze).

- Joseph Gallo Farms, Atwater – 8 awards, Special Reserve Extra Sharp Cheddar (Best of California, Double Gold), Gouda (Gold), Pepper Jack (Gold), Marbled Jack (Gold), String Cheese (Bronze), Mild Cheddar (Bronze), Sharp Cheddar (Bronze).
- Cowgirl Creamery, Petaluma – 5 awards, Wagon Wheel (Double Gold), Hop Along (Double Gold), Mt Tam (Double Gold), Pierce Point (Silver), and Devil’s Gulch (Bronze).
- Sierra Nevada Cheese Company, Willows – 5 awards, Gina Marie Farmer Cheese (Best of California, Gold), Graziers RM Medium Cheddar (Double Gold), Gina Marie Cream Cheese Spread (Gold), and Organic Jack Wedge Traditional (Bronze).
- Rumiano Cheese Company, Crescent City – 4 awards, Dry Jack (Silver), Organic Monterey Jack (Bronze), Organic Sharp Cheddar (Bronze) and Organic Pepper Jack (Bronze).
- Crystal Creamery, Modesto – 2 awards, Cottage Cheese (Silver) and Low-Fat Cottage Cheese with Pineapple (Bronze).

In total, 8 Real California cow’s milk cheese and dairy companies won awards for products made with Real California Milk from the state’s more than 1,000 family dairy farms using some of the most sustainable dairy practices in the world.

California is the second largest cheese producing state in the nation, responsible for more than 2.4 billion pounds of cheese each year. Real California cheeses and dairy products are available at retailers throughout the U.S., Mexico, and Asia. For more information, visit:

RealCaliforniaMilk.com.

About Real California Milk/California Milk Advisory Board

The California Milk Advisory Board (CMAB), an instrumentality of the California Department of Food and Agriculture, is funded by the state’s dairy farm families who lead the nation in sustainable dairy farming practices. With a vision to nourish the world with the wholesome goodness of Real California Milk, the CMAB’s programs focus on increasing demand for California’s sustainable dairy products in the state, across the U.S. and around the world.

Connect with the CMAB at RealCaliforniaMilk.com, [Facebook](#), [YouTube](#), [Tik Tok](#), [Instagram](#), [X](#) and [Pinterest](#).

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